Marchesi ANTINORI
26 GENERAZIONI

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Climate

The climate of the 2016 vintage, characterized by a mild autumn with little rainfall and a winter with above average temperatures and an absence of precipitation, led to a bud break which was ten to fifteen days earlier than normal season averages. From the end of April on, lower temperatures and abundant rainfall slowed the growth of the buds and re-balanced the growing season; the flowering, in fact, took place only a week earlier than preceding vintages. The month of August, with warm days and cool evenings and nights led to an excellent initial phase of ripening; these positive temperature swings, in fact, assured a proper ripening of the structuring elements and a high level development of the aromatic components of the grapes. The Syrah intended to be use for the production of Achelo was harvested in mid-September.

Vinification

After destemming and pressing, the must was given a pre-fermentation maceration on the grape skins in order to fully bring out the fruitiness which is the typical characteristic of the variety. The fermentation, carried out at temperatures which never exceeded 82° Fahrenheit (28° centigrade), lasted approximately ten days. Seventy percent of the wine then went into French oak barrels used once or twice previously, where it went through a complete malolactic fermentation; the remaining 30% was held in stainless steel tanks. The wine was finally bottled in September 2017.

Historical Data

The La Braccesca estate, whose overall surface extension is over 1250 acres (508 hectares), consists of two different vineyard blocks. The historical nucleus of the property, 255 acres (103 hectares) under vine, is located in the township of Montepulciano, while the other block, with approximately 590 acres (237 hectares) of vineyards, is situated at the foot of the hills which surround the town of Cortona.

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Tasting Notes

The 2016 Achelo shows an intense ruby-purple color. The nose offers notes of spices in excellent balance with aromas of red currants and blackberries. The palate is supple, with soft tannins well integrated with the notes of liquorice and red fruit, and the finish and aftertaste are long and savory.

Awards

Falstaff 91/100 GER